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TI - Development of bread moisture preservers.
AB - A bread moisture preserver was developed using beta -cyclodextrin (beta -CD), fat and water at various ratios. Application of the preservers resulted in moisture losses of 7.16-9.20%, i.e. significantly lower than the loss of 13.2% in untreated controls, when bread was stored for 4 days at 20 +- 1 degree C and RH 60 +- 2%. The lowest relative moisture loss (7.16%) was obtained using a preserver containing beta -CD, soybean oil and water at a ratio of 8:6:14 g (28.6:21.4:50%).
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